Foccacia recipe

Water 10 cups

yeast, active dry 6 Tbls

sugar 1 Tbls

salt 1/ 3 cup

Olive oil

Bread flour 8# 4 oz

honey, optional

bloom yeast in warm water with sugar

Add water mix to bread flour and start the mixing. As the mixture starts to form a dough add olive oil until it firmly comes together ( if adding honey pour it in now) I don't have amounts for olive oil or honey I eye ball it.

This is a very forgiving recipe it works with varied amounts of olive oil and or honey and can also sit and proof and be punched down multiple times. Also you can replace up to 1/3 of the flour with whole wheat flour.

Once you have proofed it makes a nice size 1 # round you can add herbs or caramelized onions, olives, raosted garlic etc... to the top, push fingers in to indent and pour more olive oil over the top to bake. This also is varied if you put a lot of oil it'll almost fry the bottoms and make it super yummy, crispy on the bottom soft on top!! Good luck